



JERNEJ KITCHEN

CHOCOLATE COOKIES

Delicious chocolate and hazelnut cookies, eggless, crunchy and super easy to make.

MAKES	25	COOKIES
PREPARATION:	20	MINUTES
REST:	60	MINUTES
BAKE:	12	MINUTES

CHOCOLATE COOKIES

140 g unsalted butter, soften
150 g brown sugar
1 tsp baking powder
180 g all-purpose flour
80 g hazelnuts or almonds
80 g dark chocolate (at least 63% cocoa)

TOOLS AND EQUIPEMENT

large mixing bowl
stand mixer or hand mixer
baking tray
parchment paper

COMBINE

Combine butter and sugar in a large bowl, using stand mixer or hand mixer. Add baking powder, flour, roughly chopped hazelnuts (or almonds) and chocolate. Mix briefly and add a pinch of sea salt.

DIVIDE THE DOUGH

Divide the dough into two parts and shape each in a cylinder about 4 cm / 1.5 inch in diameter. Tightly wrap each cylinder in cling film.

REST

Refrigerate for 1 hour or freeze for 15 minutes. Meanwhile, preheat the oven to 180°C / 355°F.

BAKE

Slice the chilled cookie dough into 1,5cm / 0.5 inch thick slices. Place them in line on a baking tray, lined with parchment paper. Bake for 10 - 12 minutes.

TIP

Your cookies should come out of the oven soft, but once you let them cool they will change consistency.